

DOCUMENTATION LIST FOR FOOD TECHNOLOGY?\*(  
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CENTRAL FOOD TECHNOLOGICAL  
RESEARCH INSTITUTE  
MYSORE

DOCUMENTATION LIST FOR FOOD TECHNOLOGY



VOL. 4

No. 1

JANUARY 1969







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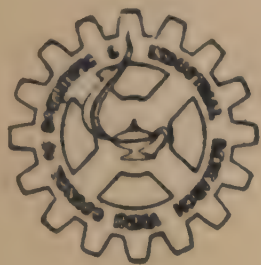
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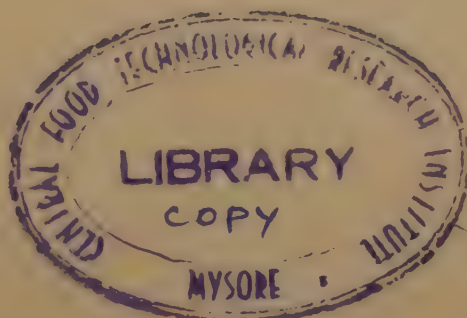






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VOL. 4

No. 2

FEBRUARY 1969







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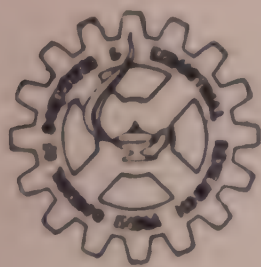
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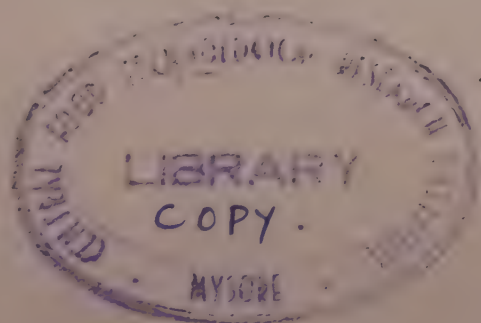
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CENTRAL FOOD TECHNOLOGICAL  
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VOL. 4

No. 3

MARCH 1969







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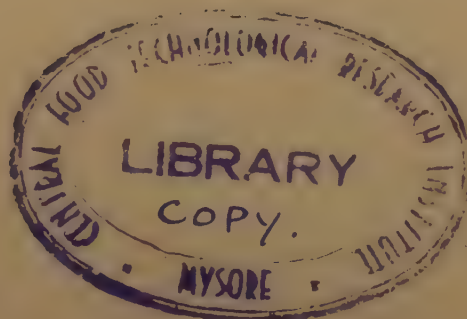
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VOL. *A*

No. *4*

APRIL 1969





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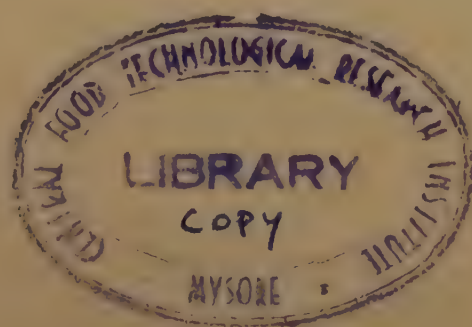
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VOL. 4

No. 5

MAY 1969





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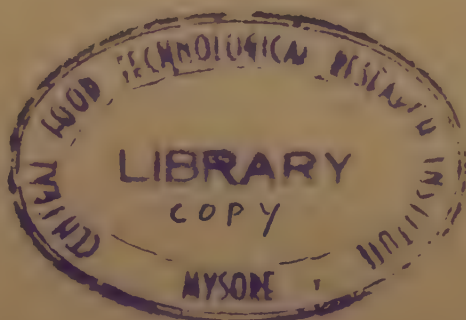
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CENTRAL FOOD TECHNOLOGICAL  
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VOL. 4

No. 6

JUNE 1969





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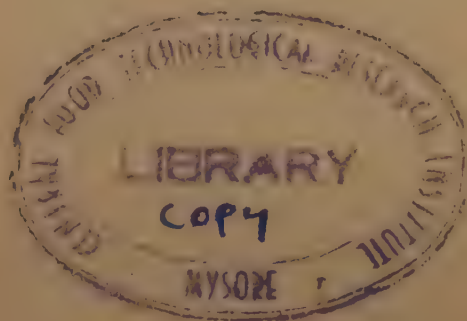
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VOL. 4

No. 7

JULY 1969





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VOL. 4

NO. 8

AUGUST 1969.





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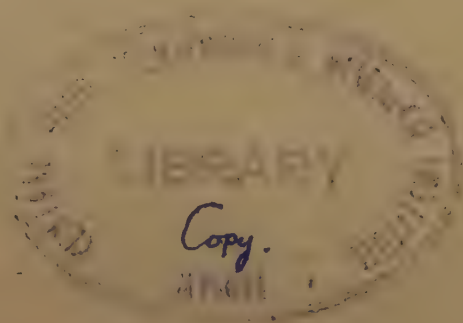






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VOL. 4

No. 9

SEPTEMBER 1969





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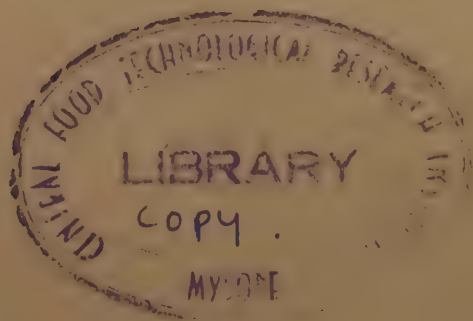
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CENTRAL FOOD TECHNOLOGICAL  
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Vol. 4

No. 10

OCTOBER 1969





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Vol. 4

No. 11

NOVEMBER 1969

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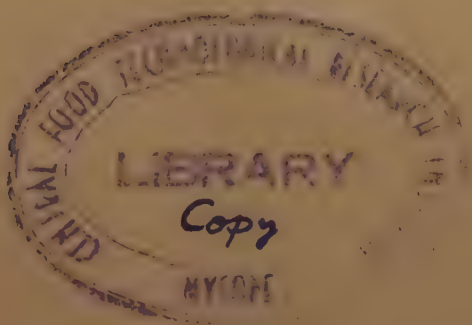
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- F85,39PR-00C-0F4;a06 Banana, Chipped, Dehydrated, Quality
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- F85,39PM;9f Grape, Amino acid
- 1508 KIEWER (WM). Free amino acids and other nitrogenous substances of table grape varieties. J Food Sc 34(3); 1969;274.

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- F85,39QB;982;b12;a86 Orange, Enzyme, Quantity, Variation
- 1510 POTTY (VH). Occurrence and properties of enzymes associated with mevalonic acid synthesis in the orange. J Food Sc 34(3);1969;231.

- F85,39R1;eF316 Mango, Odour
- 1511 PATTABHIRAMAN (TR) and others. Preparation of odour concentrates and identification of odorous ingredients in mango and guava-part II. Perf Essent Oil Rec 60(6);1969;233.

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- 1512 VAUGHN (RH) and others. Gram negative bacteria associated with slouching, a softening of California ripe olives. J Food Sc 34(3);1969;224.

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- 1513 N69 STINSON (EE) and others. Composition of montmorency cherry essence. 1. Low-boiling components. J Food Sc 34(3); 1969;246.

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- 1514 HEATON (EK) and others. Processing refrigerated fresh peach slices. Food Tech 23(7);1969;96.

## F85,39RB-OF4;2;bl2:fd Prune, Dried, Moisture, Quantity, Analysis

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## F85,39S1-OC;9U91;a24 Apple, Stored, Volatile, Loss

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- 1518 KISSINGER (JC). Modified resazurin test for estimating bacterial population in maple sap. JAOAC 52(4);1969;714

## F85,39Zf-0(9zOn-M2-FC);9(C;91);bl2;a86 Dessert, (made of) Peanut, Flavoured, Frozen, Milk, Fat, Level

- 1519 MARTIN (JH) and SWENSON (PE). Consumer acceptance of peanut-flavored frozen desserts. II. Preferred milk fat level. J Dairy Sc 52(9);1969;1490.

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- 1522 N69 HLYNKA (I). Rheological properties of dough and their significance in bread making process. Food Indus Asia 2(5);1969;12.
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Quantity, Analysis

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Variation

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Chemical, Variation

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- 1545 BATCHER (OM) and others. Sensory evaluation of lamb and  
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Canned, Quality

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Quantity, Analysis

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Variation

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Citrus

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